



HEARTY LUNCHES ARE a must for hungry gangs! This order need not be a stopper when you are familiar with shortcuts offered by the zest of tomato sauce.

Zesty Tomato Sauce Zings Hearty Lunches

When lunch time comes, you're awfully wise to have a good hearty meal all ready to set down in front of your hungry gang — for they need plenty of fuel to carry them through the long afternoon.

If this seems like a big order for every day, don't let it be. Make use of wonderful shortcuts.

For example, with a can of DEL MONTE Tomato Sauce in your pantry, there are a million directions you can take and still come up with just the prescribed menus.

This western tomato sauce is a delicious combination of tomato and herb flavors that is especially seasoned.

To see just what you can do with tomato sauce — try this "Sloppy Joe" recipe.

SLOPPY JOES

- 1 lb. lean ground beef
- 1 tbs. oil
- 1 small clove garlic, minced
- 1/2 cup finely chopped onion
- 1/4 tsp. salt
- 1 tsp. chili powder
- 1/2 tsp. dry mustard
- 1/2 tsp. celery salt
- 1/4 tsp. marjoram
- 1 tsp. vinegar
- 1 can (8-oz.) DEL MONTE Tomato Sauce
- 4 to 6 hamburger, hot dog buns or French rolls

Chilled Treat Doubles in Refreshment

If you are looking for a refreshing salad or dessert, today's recipe doubles as both.

TROPICAL TREAT

- 1 egg
- 1 tbs. sugar
- 2 tbs. light cream or milk
- 1 tbs. lemon juice
- 1/2 cup whipping cream
- 1 cup fresh dates
- 1/2 cup diced pineapple
- 1/2 cup halved seeded grapes
- 1 cup orange sections
- 1 cup miniature marshmallows
- 1 cup chopped almonds

Beat egg until light; gradually add light cream, sugar and lemon juice. Cook over hot water until thick and smooth, stirring constantly. Cool.

Whip whipping cream and fold into cooled mixture. Cut dates medium fine. Combine with well drained fruits. Add marshmallows and almonds; then cream dressing; mix lightly.

Spoon into 1-quart mold. Chill 24 hours but do not freeze. Unmold and garnish with mint sprigs.

Saute beef in oil, stirring to separate as it browns. When beef is nearly brown, add garlic and onion.

Sprinkle on salt and chili powder. Saute until onion is transparent.

Add remaining ingredients except rolls, and simmer about 20 minutes, stirring occasionally until most of the liquid is absorbed.

Spoon into toasted rolls and please pass the napkins!

HERE'S BIG HIT FOR NEXT PARTY

Mellow and rich-tasting Creamy Croustades are practically certain to register a big hit at your next party.

Served right from the oven, these appetizers are one answer to the oft-put question of what to offer guests in the way of hot hors d'oeuvres.

CREAMY CROUSTADES

- 1 loaf (1 lb.) unsliced sandwich bread
- 1/2 cup melted butter
- 1 cup ripe olives
- 1 can (10 1/2-oz.) condensed cream of mushroom soup, undiluted
- 1/2 cup grated Parmesan cheese
- 1 tbs. prepared mustard
- 1/4 tsp. smoke salt

Remove all crust from bread. Cut bread crosswise into 9 or 10 slices. Cut each slice into 4 cubes.

Hollow out cubes; place on cookie sheet, brush with butter and bake in 350 degree oven 15 to 20 minutes; until crisp and golden.

Cut olives into wedges; combine with remaining ingredients. Spoon 1 tablespoon mixture into each croustade; return to oven 10 minutes or until heated through. Serve hot.

Makes 30 to 40 appetizers.



Christmas cookies are fancier than those kept on hand for the children's snacking. We give you two today. One is not suggested for the novice cook but both are good.

MACAROONS

- Whites of 2 eggs
- 1 cup granulated sugar
- 1 cup coconut
- 2 cups cornflakes

Beat egg whites until stiff but not dry. Add sugar gradually, beating until thoroughly dissolved.

By hand, stir in coconut and corn flakes, blending well. Drop by teaspoonful on greased cookie sheet and bake at 350 degrees until tinged with brown.

Remove from cookie sheet at once to avoid breaking.

CURLED PECAN WAFERS

- 1/2 cup brown sugar
- 2 tbs. cake flour
- 1/2 cup very finely chopped pecans

- 1 egg
- 1/4 tsp. salt
- 1/4 cup butter
- 1/4 tsp. cloves

Cream shortening; add sift-

Dessert Tops List with Simple Elegance

The holiday season is the time for new and different desserts that have at least one thing in common: Luscious flavor!

Hot Stuffed Holiday Peaches calls for so few ingredients and is so easy to assemble that at first glance you might not place it in the holiday dessert category.

But it certainly belongs near the top of the list, perhaps because of its simple goodness.

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SUNNY CANNED CLING peach halves are filled with a mixture befitting a feast, then baked and served immediately as a luscious dessert called Hot Stuffed Holiday Peaches.

peaches into mixing bowl; add cookie crumbs, dates, candied fruit and pecans and mix well.

Arrange peach halves cup-sides up in pie plate or flat

casserole; pour remaining syrup around peaches. Spoon crumb mixture into peach halves. Bake at 350 degrees about 30 minutes. Serve warm with syrup.

STUFFED HOLIDAY PEACHES

- 1 can (1-lb. 13-oz.) cling peach halves
- 1 cup coarsely crumbled sugar or shortbread or vanilla wafers
- 1/4 cup chopped dates
- 3 tbs. chopped candied fruit mix
- 3 tbs. chopped pecans
- Four 1/2 cup syrup from

RECIPE IN REVIEW

We review this recipe for those lovers of persimmons who wish to cook them.

PERSIMMON PUDDING

- 2 cups persimmon pulp (about 1 qt. persimmons)
- 3 eggs
- 1 1/4 cups sugar
- 1 1/2 cups flour
- 1 tsp. baking powder
- 1 tsp. soda
- 1/2 tsp. salt
- 1/2 cup melted butter
- 2 1/2 cups milk
- 2 tsp. cinnamon
- 1 tsp. ginger
- 1/2 tsp. nutmeg
- 1 cup raisins or nuts

Beat eggs into persimmon pulp. Add other ingredients in order given. Pour into greased 9x9-inch baking dish.

Bake at 325 about 1 hour or until done. Serve with cream or hard sauce.



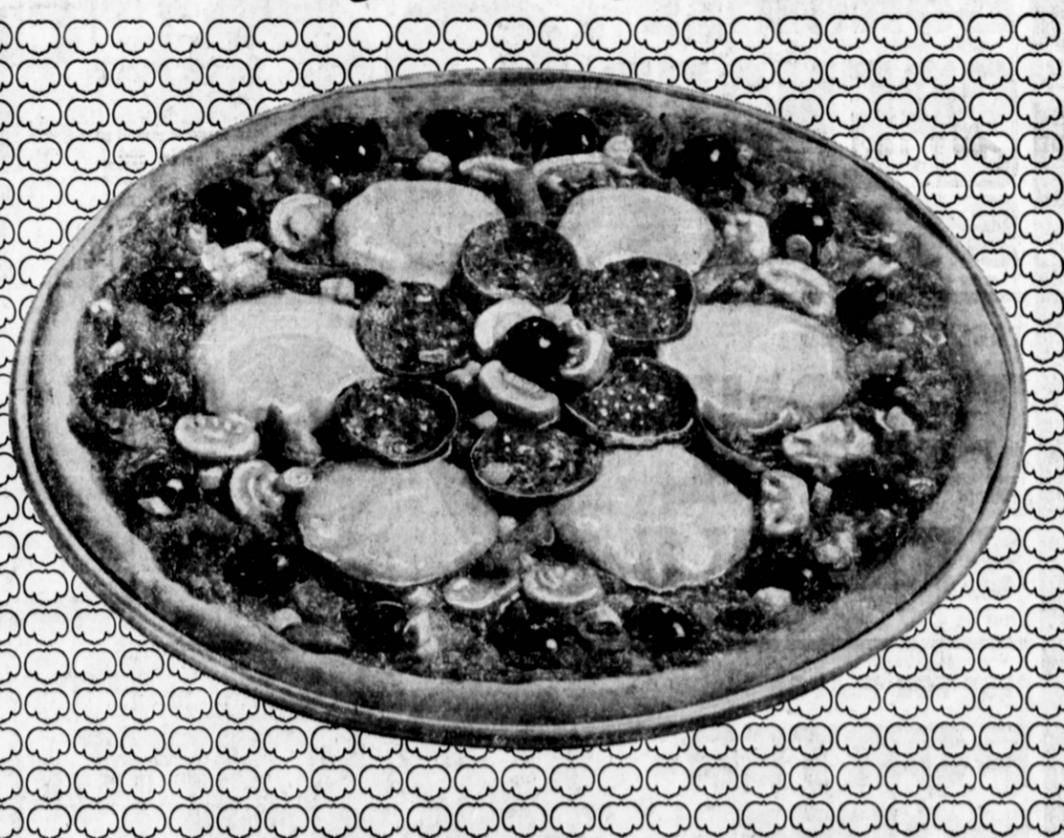
JOLLY TIME POP CORN
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COOK YOUNG

with the flavor of the West



What the flavor of DEL MONTE Tomato Sauce does for pizzas or spaghetti should happen to your family today!

For this is tomato sauce born in the West for the zesty dishes the West likes best. Simmered smooth and rich, uniquely seasoned DEL MONTE has been California's best-known name in tomato sauce for nearly half a century.

So do right by your own good cooking, and get DEL MONTE® Brand Tomato Sauce every time. You can't beat DEL MONTE for flavor, quality or dependability—so why not buy several cans today?

P. S. Want 18 good recipes with the flavor of the West? Write to Mary Wise, DEL MONTE Tomato Sauce, P. O. Box 18, Los Angeles 51, California, for your free recipe cards.



- HERO PIZZA**
- SAUCE:**
1 med. onion, chopped
1 Tbsp. chopped parsley
2 Tbsp. olive oil
1/2 tsp. each, oregano and basil
1/4 tsp. salt
1/4 tsp. pepper
2 cans (8 oz. size) DEL MONTE Tomato Sauce
- DOUGH:**
1 pkg. (13 1/4 oz.) yeast roll mix
- TOPPING SUGGESTIONS:**
Mozzarella cheese slices, anchovy fillets, sliced green onion, pitted ripe olive halves, cooked ham strips, thin-sliced salami or pepperoni, diced sliced bacon, sliced mushrooms.

Sauce: Sauté onion and parsley in oil till tender. Add rest of sauce ingredients, bring to boil, cover and simmer 15 min. Chill.
Dough: Make pizza dough and shape in 2 lightly oiled pizza pans as pkg. directs. Brush with oil and spread with cold sauce. Cover with 4 or more toppings for each pizza. Bake in 450° F. oven 15 to 20 min.

Oh for goodness sake go ahead!

Go right ahead. You have everything going for you when you serve avocados with California with canned fruit cocktail. Make a Coronado Salad for a starter. Halve an avocado and fill the place where the seed was with canned fruit cocktail. Juice it up with lemon or lime for tartness. For goodness sake what an idea.

CLING PEACH ADVISORY BOARD • CALIFORNIA CANNING LEAD GROWERS

Del Monte Tomato Sauce